



Mother's Day Lunch

Northdown House, Margate

Sittings at 12:30pm & 4pm

Treat Mum this Mother's Day

M E N U

STARTERS

Home-made Tomato, Red Pepper & Basil Soup served with croutons
Creamy Mushrooms in Brandy & Garlic Sauce served on toasted brioche
Prawn & Crayfish cocktail served on baby seasonal leaves topped with Marie-Rose sauce
Chef's home-made chicken liver pate served with red onion & cranberry chutney,
garnished with cornichon

MAIN COURSE

Roast topside of Beef with Yorkshire Puddings
Slow cooked spring Lamb Barnsley Chops in a mint and rosemary jus
Supreme of Chicken stuffed with a sundried Tomato & Basil parfait wrapped in bacon
Loin of Cod topped with herb lemon crust, with a white wine & chive sauce
Asparagus, duxelle of chestnut mushroom & goat's cheese
filo parcel, served in a red wine and red currant jus
All Main Course served with Chef's Selection of Vegetables & Potatoes

DESSERTS

Traditional Apple & Rhubarb Crumble served with cream or custard
Steamed Jam & Coconut suet sponge served with cream or custard
Brandy snap basket filled with vanilla pod ice cream topped with Kirsch infused cherries
Velvety chocolate mousse topped with Raspberry & Port Coulis
All Served with Cream or Ice Cream
Cheese & Biscuits (supplement £2.50)
Coffee, Tea and Dinner Mints

Three Courses £18.50

Please call 01843 296111 to make your reservation